

IN THE CLAIMS:

The text of all pending claims, (including withdrawn claims) is set forth below. Cancelled and not entered claims are indicated with claim number and status only. The claims as listed below show added text with underlining and deleted text with ~~striketrough~~. The status of each claim is indicated with one of (original), (currently amended), (cancelled), (withdrawn), (new), (previously presented), or (not entered).

1-2. (CANCELLED)

3. (ORIGINAL) A method of controlling a bread maker having a main body having an oven compartment, a pair of kneading drums spaced apart from each other inside the oven compartment and winding a mixing bag filled with ingredients to make bread thereon, and a drum driver driving the kneading drums to rotate, comprising:

sensing rotation of at least one of the kneading drums; and

controlling the drum driver and thereby rotating the at least one kneading drum slowly, at a predetermined position before approaching a turning position of the at least one kneading drum based on the rotated position sensed by the rotation sensing part, by decreasing rotation torque of the at least one kneading drum.

4. (ORIGINAL) The method according to claim 3, further comprising controlling the drum driver to drive the kneading drum to stop at a predetermined position before approaching a mixing bag breakaway position, at which the mixing bag is separated from the kneading drum, when the kneading drum is determined to be rotated over the turning position based on the rotated position sensed by the rotation sensing part.

5-18. (CANCELLED)

19. (PREVIOUSLY PRESENTED) A method of controlling a bread maker in which a bread making process is carried out via a heater to heat ingredients contained in a mixing bag to be wound onto a kneading drum, comprising:

sensing a rotation position of the kneading drum;

determining whether the kneading drum is in a predetermined rotation position before approaching a turning position;

decreasing rotation torque of the kneading drum if the kneading drum is in the predetermined rotation position;
determining if the kneading drum is stopped at the turning position; and
braking a motor before the kneading drum approaches a mixing bag breakaway position, if the kneading drum is not stopped at the turning position.

20. (ORIGINAL) The method according to claim 19, further comprising winding the mixing bag onto the kneading drum.

21. (ORIGINAL) The method according to claim 20, wherein the winding comprises reading a bar code on the mixing bag to determine the bread making process to be carried out.

22. (ORIGINAL) The method according to claim 21, further comprising controlling the kneading drum and the heater to knead and heat the ingredients in the mixing bag.

23. (ORIGINAL) The method according to claim 19, wherein the initial determining operation comprises transmitted pulse signals from a rotation sensor to a controller.

24. (ORIGINAL) The method according to claim 23, further comprising reversing a rotating direction of the kneading drum based upon the transmitted pulse signals.

25. (ORIGINAL) The method according to claim 24, further comprising controlling an on/off switching element to lower a pulse width modulation (PWM) duty of a motor when the kneading drum is in the predetermined position before approaching a turning position.

26. (NEW) The method of claim 3, wherein the stopping comprises stopping within a predetermined angle range so that a holder of the bread maker faces frontward.